ALTO SHAAM®

VENTILATOR HOOD
OPERATION & CARE MANUAL

VPE-30F

VAE-30F

VAE-55FS

MODELS: VPE-30F, VAE-30F, VAE-55F, -55FS

24•7
Your Service Hotline
1-800-558-8744

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VENTILATOR HOOD & FRYER

DELIVERY

The Alto-Shaam fryer with ventilator hood has been thoroughly tested and inspected to insure only the highest quality unit is provided. When you receive your unit, check for any possible shipping damage and report it at once to the delivering carrier. See *Transportation Damage and Claims* section located in this manual.

The hood, complete with unattached items and accessories, may be delivered in one or more packages. Check to ensure that all items have been received as standard with each unit.

Save all the information and instructions packed inside the unit. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing this unit. Contact your local Alto-Shaam distributor if you have any questions concerning installation, operation, and maintenance of this appliance.

NOTE: *All claims for warranty must include the full model number and serial number.*

UNPACKING

1. Carefully remove fryer with hood from the carton.

   NOTE: Do not discard the carton and other packaging material until you have inspected the hood and fryer for hidden damage and tested it for proper operation.

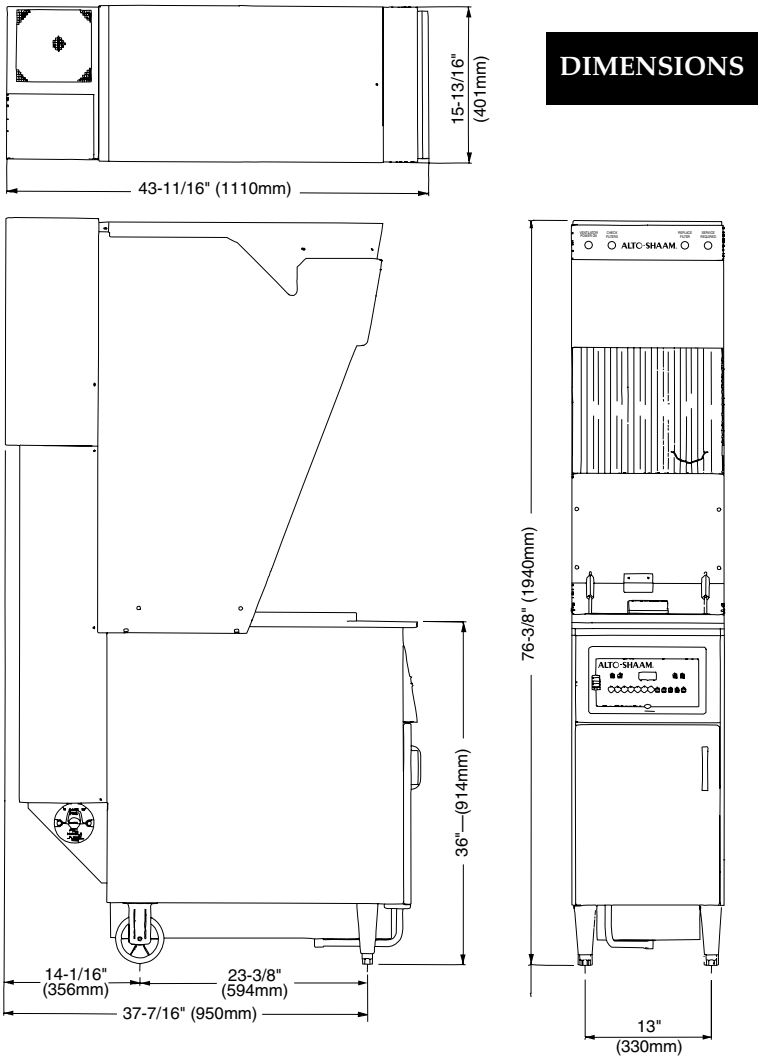
2. Read all instructions in this manual carefully before installation of this hood and fryer. Read and understand all labels and diagrams attached to the equipment.

   DO NOT DISCARD THIS MANUAL. This manual is considered to be part of the fryer and should be retained by the owner or manager of the business, or to the person responsible for training fryer operators. Additional manuals are available from your Alto-Shaam distributor. This manual is to be used in conjunction with the manual for the fryer associated with a ventilator hood.

3. Remove all protective plastic film, packaging materials and accessories from the hood and fryer before the fryer is connected to electrical power. Store accessories in a convenient place for future use.

SPECIFICATION INFORMATION

DIMENSIONS



NOTE: *The ventilator hood is factory installed on the fryer. Both appliances are shipped as a single unit.*

The ventilator contains the following components:

1: **Fire Suppression Agent Ansulex®R-102**(HCS), 1.5 gallon (5,7 liters)

1: Fire Suppression Agent Tank

1: Fire Suppression System Charging Cartridge

1: Grease Receptacle

1: Stainless Steel Baffle Filter

1: Grease Vapor HEPA Filter

1: Odor Control Charcoal Filter*
*purchased separately as an option

1: literature package

SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.

Used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.

Warning used to indicate the presence of a hazard which can cause personal injury and possibly death, or major property damage, in the event the statement is ignored.

Caution is used to indicate the presence of a hazard which will or can cause minor personal injury or property damage in the event the statement is ignored.

Used to indicate the presence of an electrical hazard which will or can cause personal injury or property damage in the event the statement is ignored.

NOTE

Note is used to notify personnel of installation, operation, or maintenance information which is important but not hazard related.

HAZARD COMMUNICATION STANDARD (HCS)

The procedure in this manual may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS). See the *Hazard Communications Standard* section of this manual for the appropriate Material Safety Data Sheet(s).

PRECAUTIONS & GENERAL INFORMATION

1. This ventilator hood system is designed as part of a deep fat fryer system. No other use of this product is authorized or recommended.

2. This ventilator and attendant fryer are intended for use in commercial establishments where all operators are familiar with the appliance use, limitations, and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

3. This ventilator hood system is designed to reduce odor emissions, but will not completely eliminate cooking odors. Air exchange at the installation site must comply with the requirements of the local jurisdictional authority. To ensure that odors do not build up, recommended minimum air exchange is 400 cfm (11,3m^3) into and out of the site.

4. This equipment is made in the USA and has American size hardware.

5. Any trouble shooting guides, component views or parts lists included in this manual are for general reference only, and are intended for use by qualified technical personnel.

6. This manual should be considered a permanent part of this appliance. The manual with all supplied instructions, diagrams, schematics, part breakdowns, notices, and labels must remain with the appliance if it is sold or moved to another location.

EQUIPMENT SET-UP PRECAUTIONS

1. Verify vertical clearances. Ventilator fryers require a minimum of 96" (244cm) floor to overhead to allow for adequate air circulation.

2. Verify that the ventilator hood assembly is properly and securely assembled to the fryer before beginning the installation procedure.

3. If a remote pull station is to be used, replace the rear casters with fixed legs.

4. Adjust the fixed legs with a spirit level until the unit is level front-to-back and side-to-side.

INSTALLATION & ELECTRICAL INFORMATION

Since the fryer is electrically powered, only a licensed electrician should be used to connect power to the unit.

1. Make certain this installation is in compliance with the specifications listed in this manual, local code requirements, and in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA-96 (current edition). These requirements are the responsibility of the installer.

2. Certain codes require fryers to be restrained with a tether or other restraint device. It is the responsibility of the installer to check with the authority having jurisdiction, in order to ascertain the applicability of this requirement to this specific fryer installation. Any restraint device must allow access to the back and sides of the unit to provide service and maintenance access, and must not interfere with the operation of the fire suppression system.

3. Refer to the name plate on the front of the unit. The electrical service power voltage and phase must match the nameplate specifications and available electrical service amperage must meet or exceed the specifications listed. Wiring must be no less than 12 ga. solid copper wire, rated for at least 75°C.

ELECTRICAL SHOCK HAZARD

Electrical connections must be made by a licensed electrician. Electrical shock will cause death or serious injury.

NOTE: Wire gauge, insulation type, and temperature rating, as well as type, size, and construction of conduit, must meet or exceed applicable specifications of local codes of the National Electrical Code.

4. Fryers are shipped from the factory wired for 3-phase service. Refer to 3-phase wiring diagram included with this fryer and verify that field wiring conforms with this diagram.

NOTE: Fryers are field convertible to 1-phase. If single phase operation is required, refer to the 3-phase to 1-phase instructions included with the fryer. Verify that both internal wiring and field wiring conform to the single-phase wiring diagram included.

IMPORTANT: *Fryer Models VAE-55 and VAE-55FS units MUST NOT BE CONVERTED TO SINGLE PHASE OPERATION*. Conversion of these units to single phase operation invalidates the UL listing and voids the warranty.

ELECTRICAL SPECIFICATIONS

The hood is wired into the fryer to provide a single electrical connection.

MODEL	VAC	KW	AMPS 1PH	AMPS 3PH
VPE-30F	208	9.0	43.3	25 per line
	240	9.0	37.5	22 per line
	308-415	9.3	N/A	15-L_1, 13-L_2 & L_3
VAE-30F	208	9.0	43.3	25 per line
	240	9.0	37.5	21.7 per line
	308-415	9.3	N/A	14.3-L_1, 13-L_2, & L_3
VAE-55F(S)	208	17.0	N/A	47.8 per line
	240	17.0	N/A	41.0 per line
	308-415	17.4	N/A	26-L_1, 24-L_2 & L_3

FIRE SUPPRESSION SYSTEM INSTALLATION

FIRE HAZARD

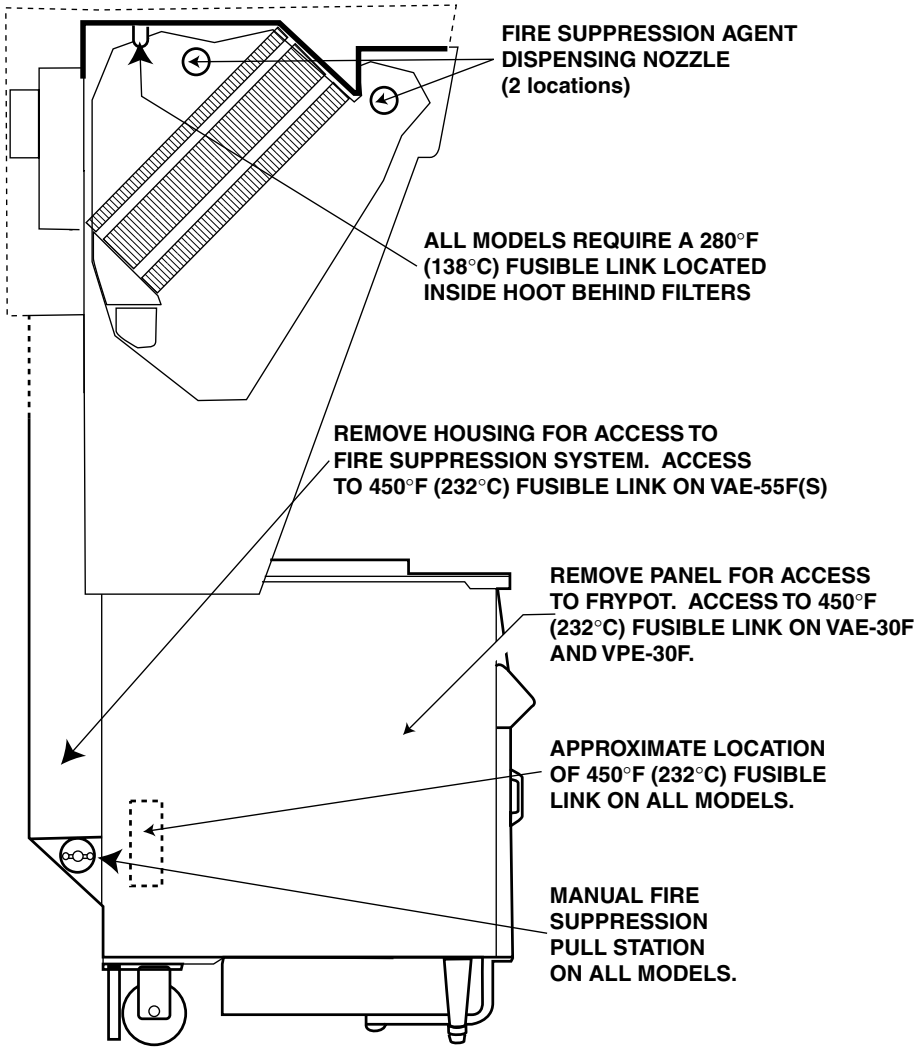
DANGER

The fire suppression system must be installed, activated, certified, and maintained by an authorized Ansul® technician. **Do not** attempt to modify or bypass the fire suppression system. An uncontrolled fire can cause serious injury or death.

IMPORTANT

1. The fire extinguisher system must be set up and charged by an authorized Ansul® technician.

2. The fryer is equipped with a manual pull station at the lower rear of the left side of the fryer. The manual pull station must be in a line of egress from the fryer. If the fryer is installed in a location where the factory installed manual pull station is not accessible, an additional remote pull station may be required by local codes. Any remote manual pull station must be installed by an authorized Ansul distributor in accordance with the authority having jurisdiction.


FIRE SUPPRESSION AGENT DISPENSING NOZZLE (2 locations)
ALL MODELS REQUIRE A 280°F (138°C) FUSIBLE LINK LOCATED INSIDE HOOT BEHIND FILTERS
REMOVE HOUSING FOR ACCESS TO FIRE SUPPRESSION SYSTEM. ACCESS TO 450°F (232°C) FUSIBLE LINK ON VAE-55F(S)
REMOVE PANEL FOR ACCESS TO FRYPOT. ACCESS TO 450°F (232°C) FUSIBLE LINK ON VAE-30F AND VPE-30F.
APPROXIMATE LOCATION OF 450°F (232°C) FUSIBLE LINK ON ALL MODELS.
MANUAL FIRE SUPPRESSION PULL STATION ON ALL MODELS.

BURN HAZARD • SPILLED OIL

DANGER

The additional remote pull station must not be installed on the front and/or sides of the fryer, forward of the ventilator side panels. Discharge of the fire suppression system into hot oil will cause hot foam to spill over the frypot. Serious burns may result from this spillage. Injury from slipping or falling could also result.

3. The fire suppression system is comprised of a pressurized container of Ansulex® R-102 liquid fire suppression media along with associated plumbing and controls. The system utilizes two fusible links for automatic actuation and a manual pull station for manual actuation. Two nozzles are used to disperse the dry chemical fire suppression media.

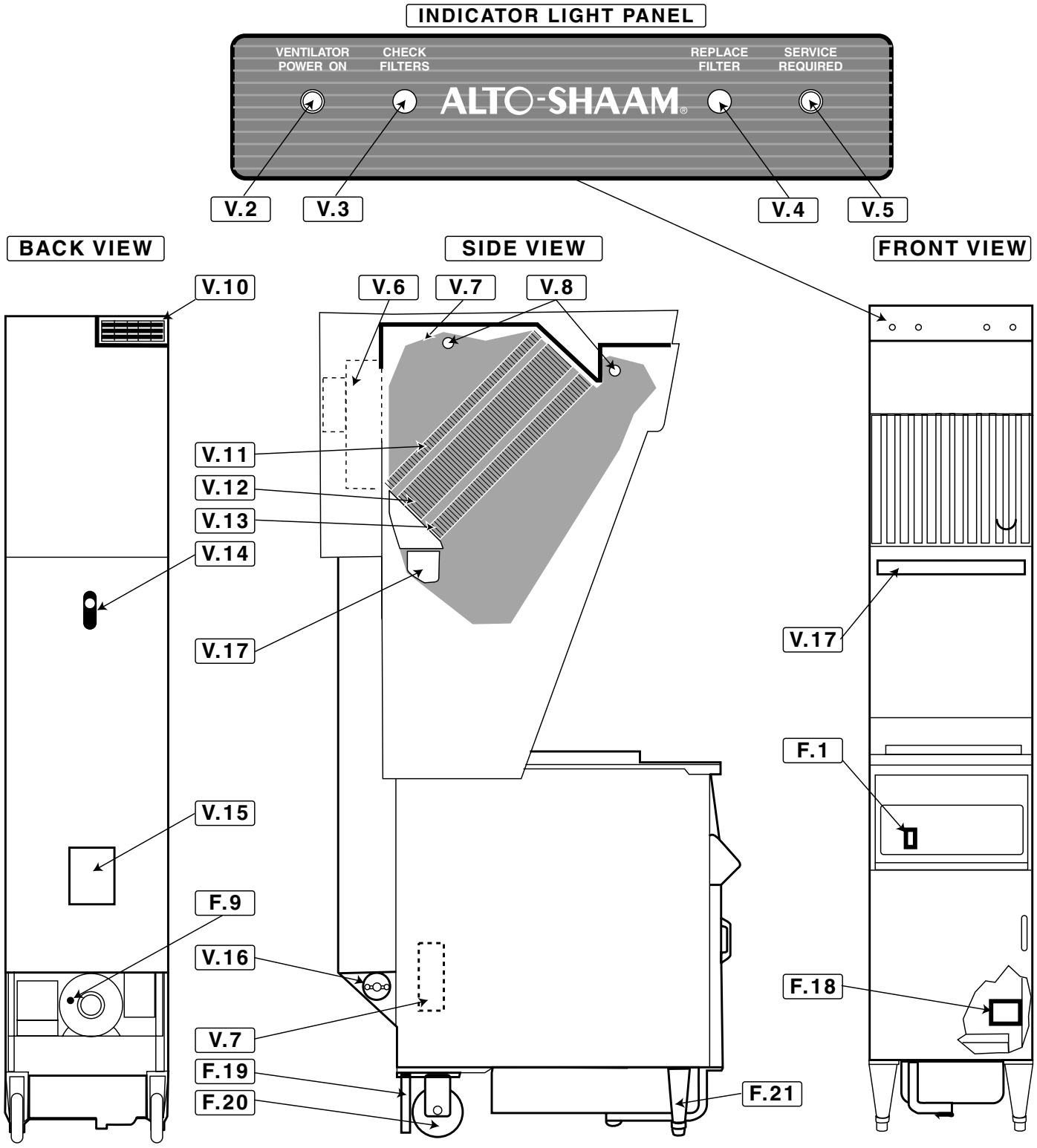
NOTE: If the fire suppression system is discharged, a buzzer will sound continuously. The fryer will remain inoperable until the fire suppression system is serviced, recharged, and reset by an authorized Ansul® distributor.

Charging the fire suppression system must be in accordance with Ansul® Design, Installation, Recharge and Maintenance Manual #418086.

4. When the fire suppression system discharges, the fryer heating element(s) and controls are de-energized and the fire suppression media is discharged. The fire suppression media will form an emulsion designed to both smother and cool the oil.

The primary 450°F (232°C) fusible link is located on the frypot. This link will melt and discharge the fire suppression system in the event both the temperature control thermostat and the high limit control fail. The secondary 280°F (138°C) fusible link is located in the filter plenum and will protect against a fire in the plenum. Melting of either link will discharge the fire suppression media through both nozzles and cause a buzzer to sound.

NOTE: As an additional fire safety detection device, the Alto-Shaam fryer includes a sensor located within the frypot to continuously measure the temperature of the oil. In the unlikely event of a simultaneous failure of both the thermostat and the high limit switch, the sensor will automatically activate the fire suppression system at approximately 100°F (38°C) below the oil temperature ignition point.



NOTE:

Items beginning with the letter "F" are components of the fryer.

Items beginning with the letter "V" are components of the ventilator.

FEATURES & OPERATING CONTROLS

F.1 FRYER POWER ON SWITCH
Pressing the fryer switch to the ON position illuminates the ventilator power ON light and starts the blower. After approximately 10 seconds of operation in this condition, sufficient air flow will be established to begin fryer operation and the ventilator power ON indicator will remain lit.

V.2 VENTILATOR POWER ON INDICATOR (GREEN)
Illuminates when the fryer power switch is ON and adequate air flow has been established.

V.3 CHECK FILTERS INDICATOR (AMBER)
Illuminates when Odor Control filter or Grease Vapor HEPA filter are missing or not properly installed. When ON, the fryer heating elements are de-activated and the fryer will not heat.

V.4 REPLACE FILTERS LIGHT (AMBER)
The "Replace Filter" light is directly tied to an air flow diagnostic device which measures the air pressure through the filter system. This light will illuminate when the Grease Vapor filter and the Odor Control filter accumulates a sufficient amount of grease build-up to impede air flow. This light is a clear indication to replace both filters. Failure to replace these filters within approximately one week from the date the "Replace Filter" light illuminates will result in the illumination of the "Service Required" indicator. Once the "Service Required" light is illuminated, the fryer will become inoperable until both filters are replaced.

V.5 SERVICE REQUIRED LIGHT (RED)
This indicator will illuminate and the fryer will be inoperable when there is insufficient ventilator air flow due to grease laden filters.

V.6 VENTILATOR BLOWER
Provides air flow through the ventilator system.

V.7 FUSIBLE LINK LOCATIONS
Will melt at a predetermined set temperature to activate the fire suppression system.

V.8 FIRE SUPPRESSION NOZZLE(S)
Disperses the fire suppression media.

F.9 OIL FILTER PUMP MOTOR OVERLOAD RESET
Provides protection of the filter pump motor when fryer is over temperature. When tripped, allow the fryer to cool and reset manually by pressing inward.

V.10 VENTILATOR EXHAUST COLLAR
Ventilator discharge outlet which includes a fire damper with a fusible link which will melt at a temperature of 165°F (74°C).
***DO NOT* BLOCK THIS OUTLET**

V.11 ODOR CONTROL FILTER

V.12 GREASE VAPOR HEPA FILTER

V.13 STAINLESS STEEL BAFFLE FILTER
See *Filters Installation* section in this manual.

V.14 FIRE SUPPRESSION SYSTEM STATUS INDICATOR
Indicates current status of the Ansul Fire Suppression System (i.e., cocked or fired).

V.15 AUTOLIFT MOTOR ACCESS
On VAE model fryers equipped with an automatic basket lift device.

V.16 MANUAL FIRE SUPPRESSION PULL STATION
A remote fire suppression activation device located on the lower left-hand portion of the fryer body, at the back. This additional safety feature can be activated manually if the ANSEL auto-detection system fails in the event of a fire.

V.17 GREASE RECEPTACLE
Catches grease and condensate dripping from the Stainless Steel Baffle filter. **Always replace the empty container in the fryer to avoid condensate from splattering and draining into the oil.**

F.18 GREASE DRIP PAN
Collection point for grease and condensation funneled through a drain at the top of the fryer. The condensate receptacle should emptied at regular intervals.
Always replace the empty container in the fryer to avoid condensate from draining into the oil filter pan.

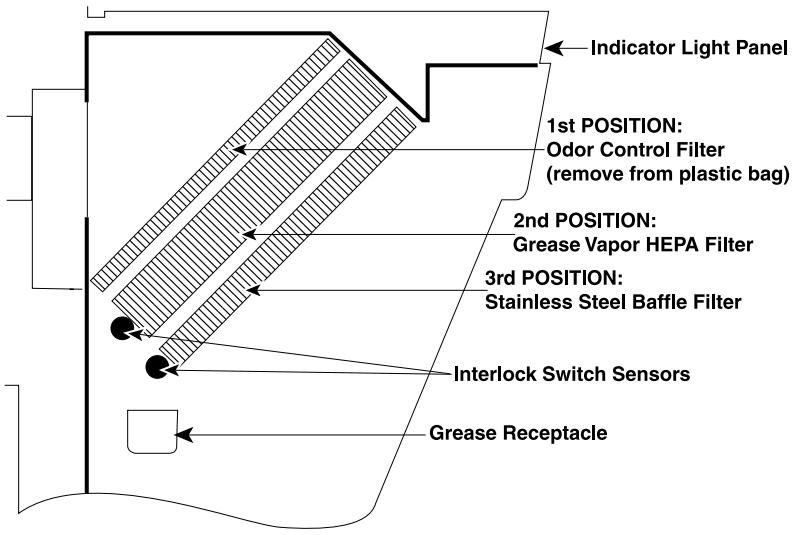
F.19 STABILIZER
Prevents the unit from tipping backwards.

F.20 RIGID (REAR) CASTERS
Allows the unit to be easily positioned by slightly lifting the front of the unit.

NOTE: If a manual fire suppression pull station is furnished, both rear casters (F.20) must be replaced with legs to deter movement of the fryer. ***Movement of an appliance which includes a remote pull station will discharge the fire suppression system media.***

F.21 FIXED (FRONT) LEGS

VENTILATION HOOD FILTERS



The fryer ventilation hood consists of a three-part filtration system.

The carbon based, **Odor Control Filter** will reduce odors to an acceptable level through the extraction of airborne grease. While the use of this filter is optional, utilization is strongly recommended when frying on a regular basis This charcoal filter should be lifted into place against the stainless steel flanges, directly in front of the exhaust blower, and dropped into the proper channel.

The **Grease Vapor HEPA Filter** is a high-temperature fiberglass medium, tightly woven to capture the smallest particles of grease vapor as the air flows through the exhaust system. This filter is one of two individual filters directly interlocked with the fryer. If this filter is not in place or not properly positioned, the fryer will not operate. The Grease Vapor HEPA filter should be lifted into place behind the "Odor Control" filter and dropped into the proper channel.

The two preceding filters are followed by the **Stainless Steel Baffle Filter** which is designed to extract larger grease particles as the air flows through the system. This filter will also increase the life of the Odor Control filter and the Grease Vapor filter. Again, this filter is directly interlocked with the fryer and if not in place nor properly positioned, the fryer will not operate. When lifting this filter into place, it is important to make certain it makes contact with the electronic interlock switch which activates the fryer. Unlike the other two filters, the Stainless Steel Baffle filter is washable and should be cleaned on a regular basis.

NOTE: When in proper position, the Grease Vapor HEPA filter and the Stainless Steel Baffle filter actuate magnetic reed switches. They must be properly installed or the fryer heating element(s) will not be energized.

1. Remove the protective plastic bag from the optional charcoal, odor control filter before installing.

WARNING: Installing the filter without removing the plastic bag will block the air flow. This will cause the ventilator to shut down 10 seconds after start-up and the fryer will not heat.

2. Note the air flow direction arrow on each filter, and verify that the arrow points toward the plenum when the filter is installed. Install by inserting the top of each filter into the top filter support inside the hood assembly. Pivot the bottom of each filter toward the rear of the hood assembly and drop it into its respective bottom filter support. Seat each filter firmly into the bottom filter support.

ODOR CONTROL FILTER:
19-1/2" x 14" x 7/8"
(495mm x 356mm x 22mm)

GREASE VAPOR HEPA FILTER:
19-1/2" x 15-1/2" x 3-3/4"
(495mm x 394mm x 95mm)

STAINLESS STEEL BAFFLE FILTER:
19-1/2" x 15-1/2" x 1-5/8"
(495mm x 394mm x 41mm)

GREASE RECEPTACLE & GREASE DRIP PAN

Cooking vapors produced by frying, particularly pressure frying, will condense and accumulate on the stainless steel surfaces of the hood. The ventless hood is designed to collect some of this condensation in a grease receptacle located directly under the Stainless Steel Baffle filter. Additional accumulation is collected at the top of the fryer and is funneled through a drain at the top of the fryer into a collection receptacle located at the bottom of the unit. Both condensate receptacles should be emptied at regular intervals, however, it is important to replace the empty containers in the fryer to avoid condensate from draining into hot oil or the oil filter pan.

1. Install the grease receptacle (**V.17**) into the brackets directly below the Stainless Steel Baffle filter.

NOTE: Operation of the fryer without replacing the grease receptacle in the proper position will cause accumulated fryer cooking grease and condensation to drip directly into the frypot oil.

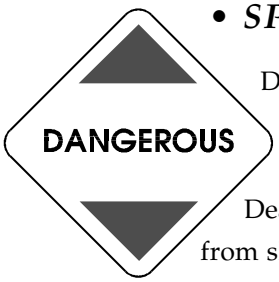
BURN HAZARD • HOT OIL SPLATTER

Do not operate unless grease receptacle is installed. Moisture will drip into hot oil in the frypot causing hot oil splatter. Serious injury will result from contact with hot oil.

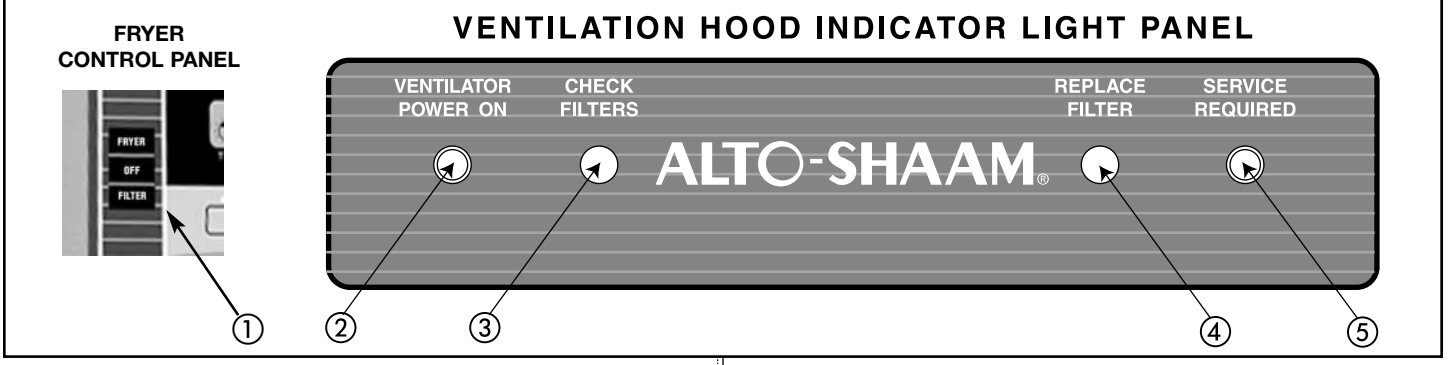
2. Install the drip pan (**V.18**) into the mounting bracket behind the fryer door at the lower right front of the fryer.

NOTE: Failure to install the grease drip pan will allow grease, moisture, and other liquids that accumulate on the fryer top panel to drip onto the floor causing both a safety hazard and a health hazard.

SLIPPING & FALLING HAZARD • SPILLED OIL



Do not operate unless the drip pan is installed. Oil will drip onto the floor and falls will result. Death or serious injury may result from slipping and falling in spilled oil.



ITEM ① POWER SWITCH (FRYER • OFF • FILTER)
Pressing the switch on the fryer control panel to the "FRYER" position will energize the ventilator.

ITEM ② VENTILATOR POWER ON INDICATOR (GREEN)
When the fryer is energized, the ventilator power ON indicator light will illuminate and the blower will begin to operate for a period of 10 seconds.

If sufficient air flow is established within this 10 second period, the power on light will remain illuminated and the fryer will be operational.

If there is not sufficient air flow for proper operation within this 10 second period, the blower and ventilator power light will turn OFF, the service required light will illuminate, and the fryer will not operate.

Insufficient air flow requires the operator to switch the fryer control to the OFF position for a short period of time before attempting to reestablish operation.

Under normal operation, the green ventilator power ON indicator will be the only light illuminated on the ventilator panel.

ITEM ② CHECK FILTERS INDICATOR (AMBER)
The check filters indicator will illuminate when the Grease Vapor HEPA filter is missing or not properly installed or the Stainless Steel Baffle filter is not properly installed. When the check filters light is illuminated, the fryer is inoperable.

If the check filters light illuminates, check both the Stainless Steel Baffle filter and Grease Vapor HEPA filter for proper installation. Always replace the HEPA filter and charcoal filter at the same time.

When the check filters light is off, the fryer will operate normally.

ITEM ④ REPLACE FILTERS INDICATOR (AMBER)
The "Replace Filter" light is directly tied to an air flow diagnostic device which measures the air pressure through the filter system. This light will illuminate when the Grease Vapor filter and the Odor Control filter accumulates a sufficient amount of grease build-up to impede air flow. This light is a clear indication to replace both filters. While the fryer will still operate normally, the air filter must be changed in a timely manner or the service required light will illuminate and the fryer will not operate until the air filters have been replaced.

ITEM ⑤ SERVICE REQUIRED INDICATOR (RED)
Failure to replace Odor Control and the Grease Vapor HEPA filters within approximately one week from the date the "Replace Filter" light illuminates will result in the illumination of the "Service Required" indicator. Once the "Service Required" light is illuminated, the fryer will become inoperable until both filters are replaced. Once the filters are replaced, reset the fryer by pressing the power switch to the OFF position, immediately followed by pressing the switch of the Fryer to the ON position.

SERVICE POWER FAILURE

If the shutdown is caused by a service power failure, the fryer can be restarted by cycling the power switch to OFF and then ON.

The Ventilator Hood manual is to be used in conjunction with the fryer manual supplied with this product.

VENTILATOR CLEANING INSTRUCTIONS

DAILY CLEANING

Wash the exterior of the ventilator hood with warm water, mild soap or detergent, and a clean, non-abrasive cloth a minimum of once a day. Rinse with clean, warm water and dry with a clean, non-abrasive cloth.

WEEKLY CLEANING

Remove the grease receptacle and grease drip pan and empty both containers. Remove the Stainless Steel Baffle filter. Wash and rinse the baffle filter, grease receptacle, and grease drip pan in the sink or dishwasher using mild de-greasing detergent and warm water. Dry with a clean, non-abrasive cloth.

MONTHLY CLEANING

Cover the frypot. Remove the Grease Vapor HEPA filter and optional, Odor Control charcoal filter. Wash the interior of the ventilator with warm water, a mild soap or detergent and a clean, non-abrasive cloth. Dry thoroughly with a clean, dry non-abrasive cloth.

In the USA, use and maintenance shall be in accordance with the current edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.

NOTE: A signed and dated Fryer Hood Maintenance Log must be maintained on the premises and shall be available for use by the authority having jurisdiction.
See sample in the back of this manual.

REQUIRED VENTILATOR MAINTENANCE

THREE MONTH MAINTENANCE

Clean the entire hood plenum and blower section.

SIX MONTH MAINTENANCE

1. Inspection and testing of total operation including fire damper and all safety interlocks shall be performed by qualified service personnel.

2. All fire suppression system actuation components including manual pull station and any remote manual pull station must be inspected for proper operation in accordance with the maintenance schedule published in Ansul® R-102 System Design, Installation, Recharge and Maintenance Manual (#418087).

3. On VAE Model fryers, open the rear cover access door and lubricate the lift worm threads with moly (molybdenum disulfide) grease.

ANNUAL MAINTENANCE

The fusible links for the fire suppression system must be replaced. Nozzles and manual pull station must be cleaned in accordance with Ansul® R-102 System Design, Installation, Recharge and Maintenance Manual (#418087).

TWELVE YEAR MAINTENANCE

The fire suppression agent tank and 1/4" (6,4mm) flex hose must be hydrostatically tested. The fire extinguishing agent must be replaced in accordance with the maintenance schedule published in Ansul® R-102 System (Standard UL300 listed). This maintenance is to be performed by authorized Ansul® service personnel only.

TROUBLESHOOTING

The filters are the only owner-serviceable components of the ventilator hood system. For any other problem which cannot be remedied by servicing the filters, contact an authorized fryer or ventilator service agency. Contact an authorized Ansul® distributor for service of the fire suppression system.

PROBLEM	REMEDY
Unit will not operate.	Circuit breaker is tripped. Reset breaker. If tripping persists, contact a licensed electrician for repair of field wiring or contact an authorized service agency for repairs.
A buzzer sounds continuously and unit will not operate.	Ansul® system has tripped. Contact an authorized Ansul® agent for service and repairs.
Check Filters light is illuminated.	Grease Vapor HEPA filter missing or not in the proper position. Make certain both the HEPA filter and Stainless Steel Baffle filter are properly installed in their respective rails.
Replace Filters light is illuminated.	Grease Vapor HEPA filter or charcoal filter nearing the end of their service life. Be sure to have proper replacement filters on hand. Always replace the HEPA filter and charcoal filter at the same time.
Service Required light is illuminated.	Grease Vapor HEPA filter or charcoal filter is plugged. Replace filters. — Fire damper on exhaust color has closed. Contact authorized service agency for repairs. One or more vacuum sensing lines are plugged. Contact an authorized service agency for repairs.

NOTE: After 10 seconds, if there is not sufficient air flow for proper operation, the service required light will turn ON and the fryer will be de-energized. The power switch must be turned OFF to reset the system before the fryer can be operated.

SERVICE PARTS LIST

IMPORTANT: Use only factory authorized service parts and replacement filters. Contact the Alto-Shaam service department for specific information.

NORMAL MAINTENANCE ITEMS

Odor Control Charcoal Filter
Grease Vapor HEPA Filter
Stainless Steel Baffle Filter
Leg Assembly

IMPORTANT: Parts used for the Ansul® fire suppression system are not serviceable by the owner/operator. Procedures for servicing fire suppression equipment are described in the Ansul® R-102 System Design, Installation, Recharge and Maintenance Manual (#418087). This manual is intended for use by authorized service personnel only.

HAVE THE FOLLOWING INFORMATION AVAILABLE WHEN CALLING FOR SERVICE

CUSTOMER SERVICE DATA

PURCHASED FROM:_____

DATE INSTALLED:_____

INSTALLATION TECHNICIAN:_____

EQUIPMENT MODEL NUMBER:_____

EQUIPMENT SERIAL NUMBER: _____

Voltage: 208V 240V 308-415V

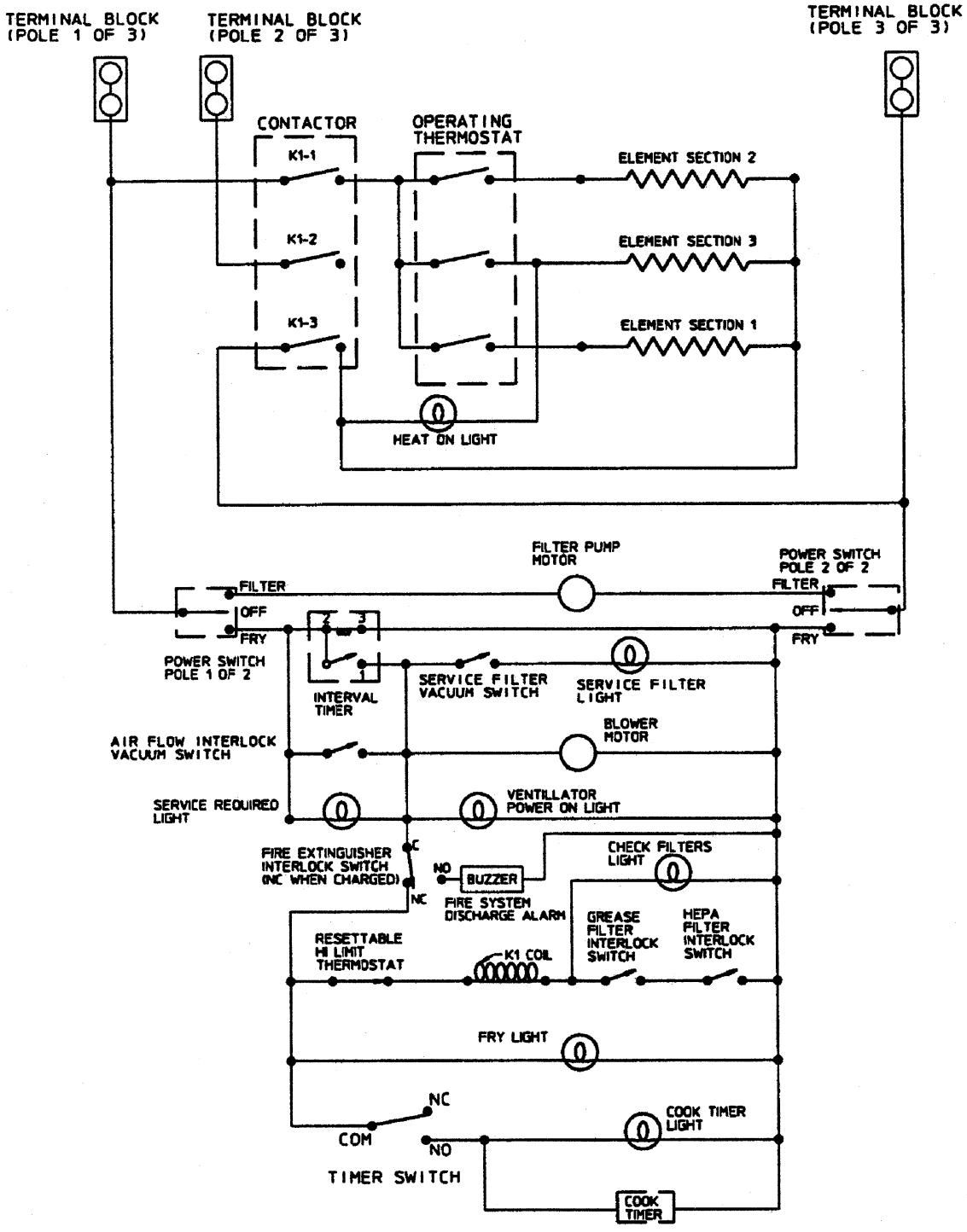
AUTHORIZED SERVICE AGENCY: _____

ADDRESS:_____

_____

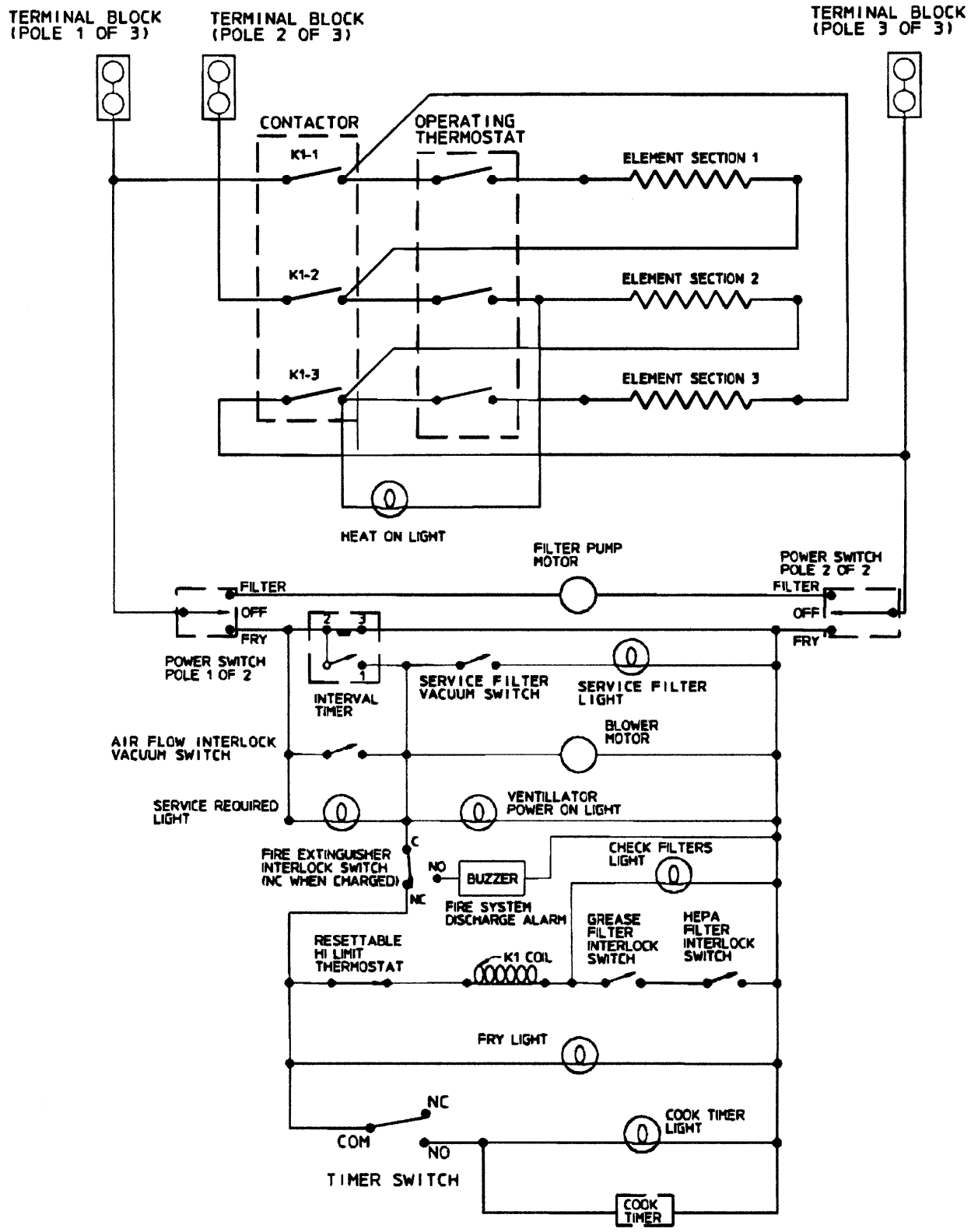
PHONE:_____

VPE-30F WIRING SCHEMATIC
208V or 240V 1ø 9000 Watts

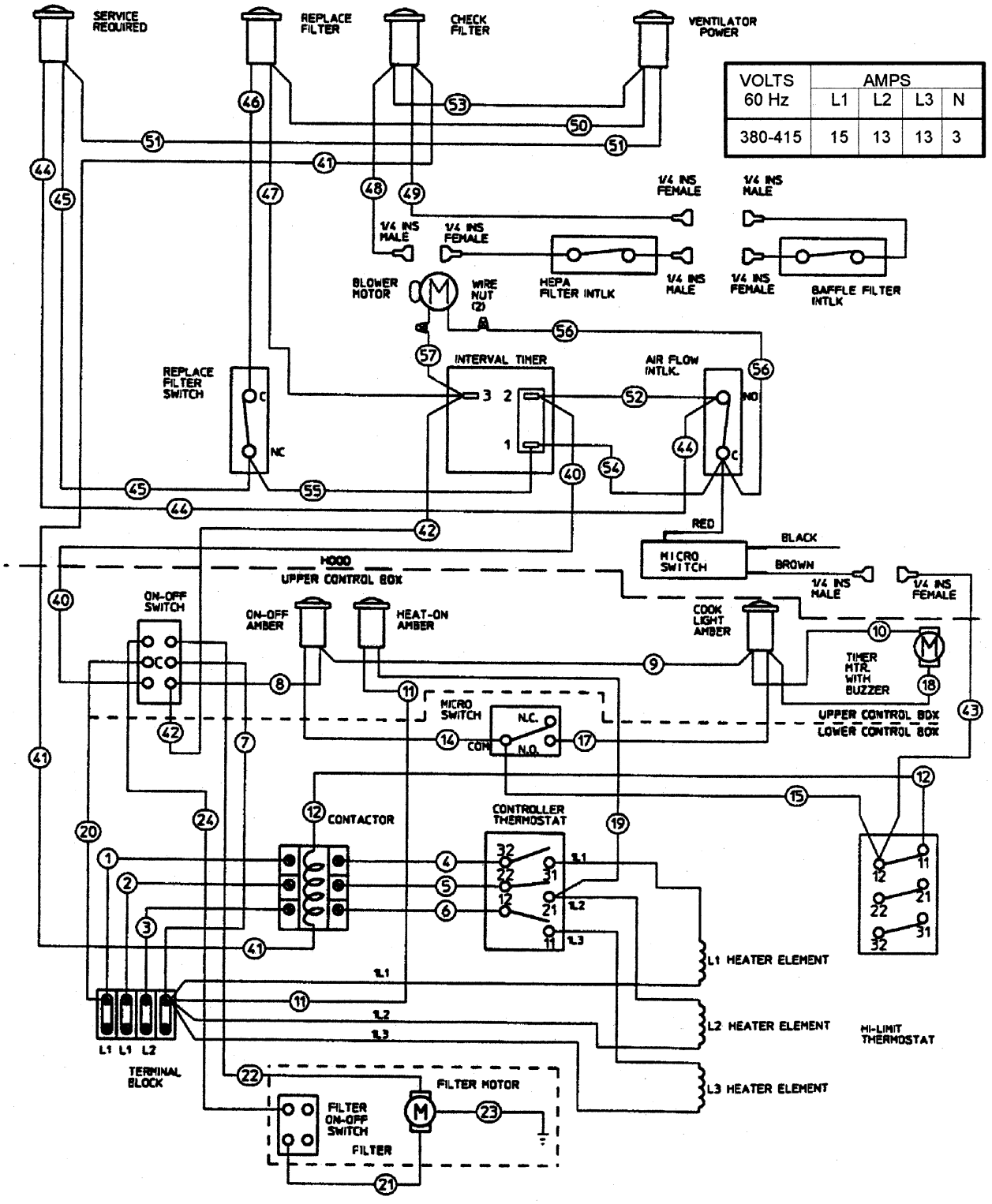


p/n 301580

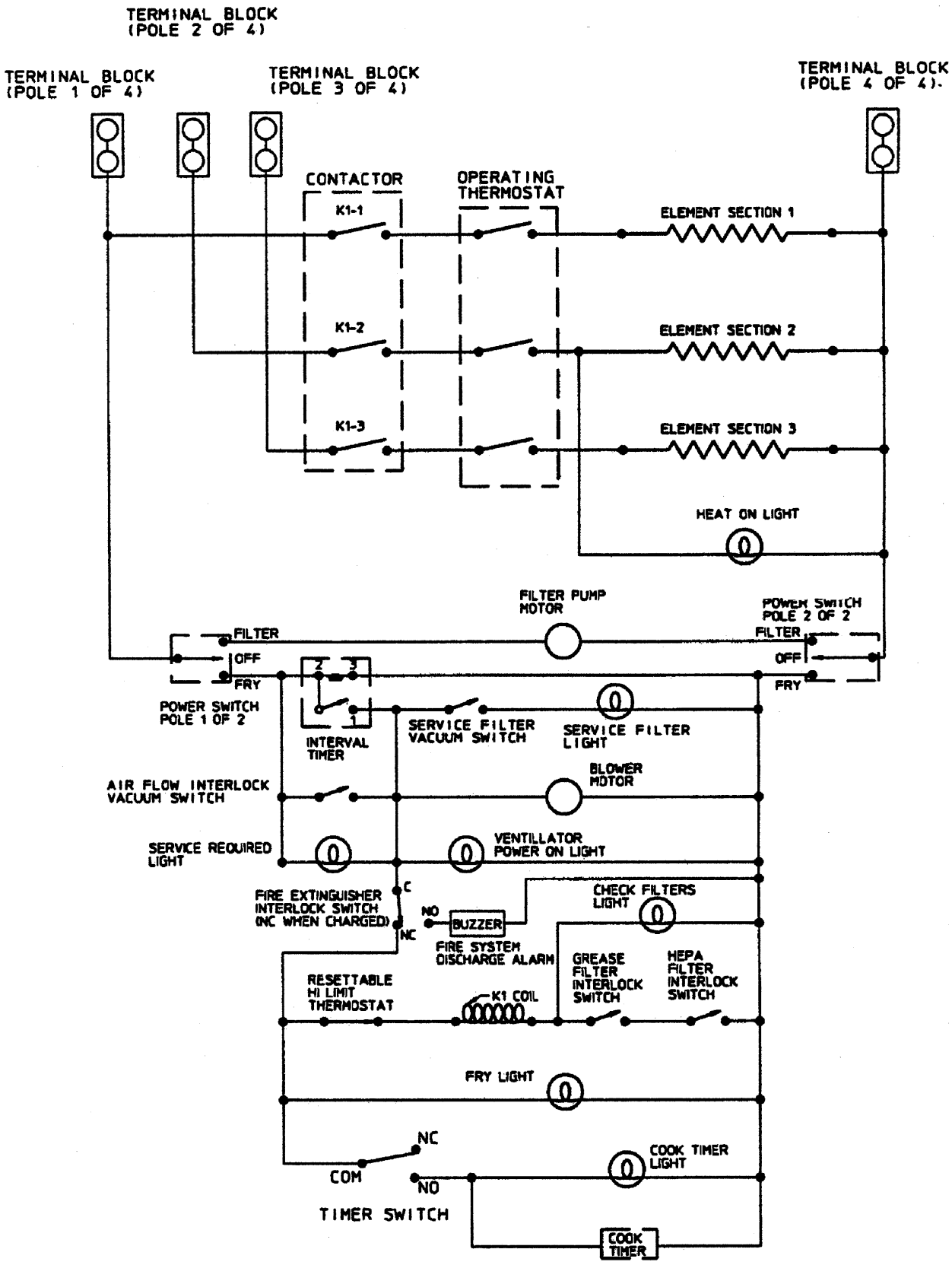
VPE-30F 3 Phase 208 or 240V



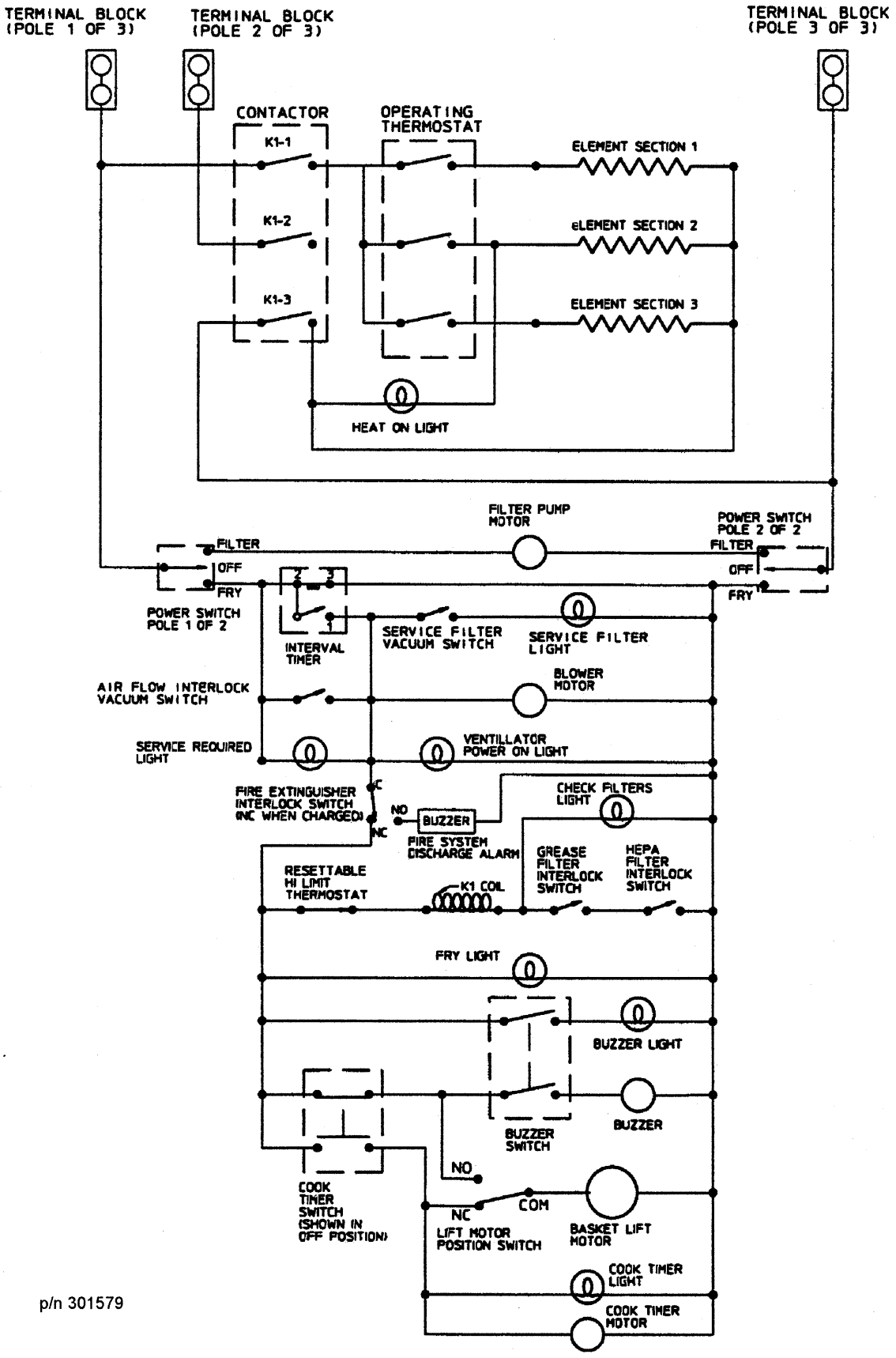
VPE-30F WIRING DIAGRAM
380 - 415 VAC 3∅ 3 WIRE + NEUTRAL



VPE-30F WIRING SCHEMATIC
380 - 415 VAC 3∅ 3 WIRE + NEUTRAL



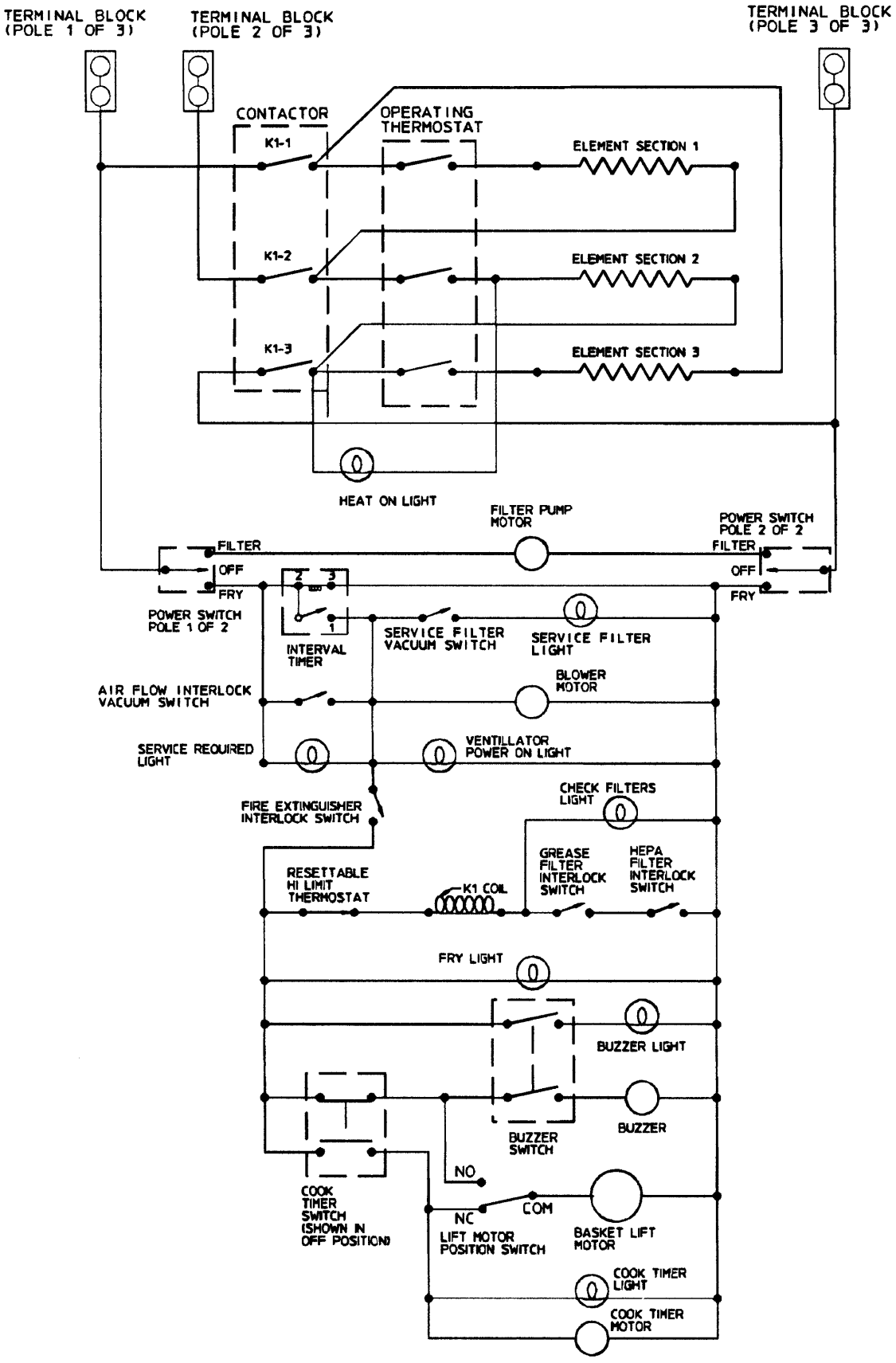
VAE-30F WIRING SCHEMATIC
208V or 240V 1ø 9000 Watts



p/n 301579

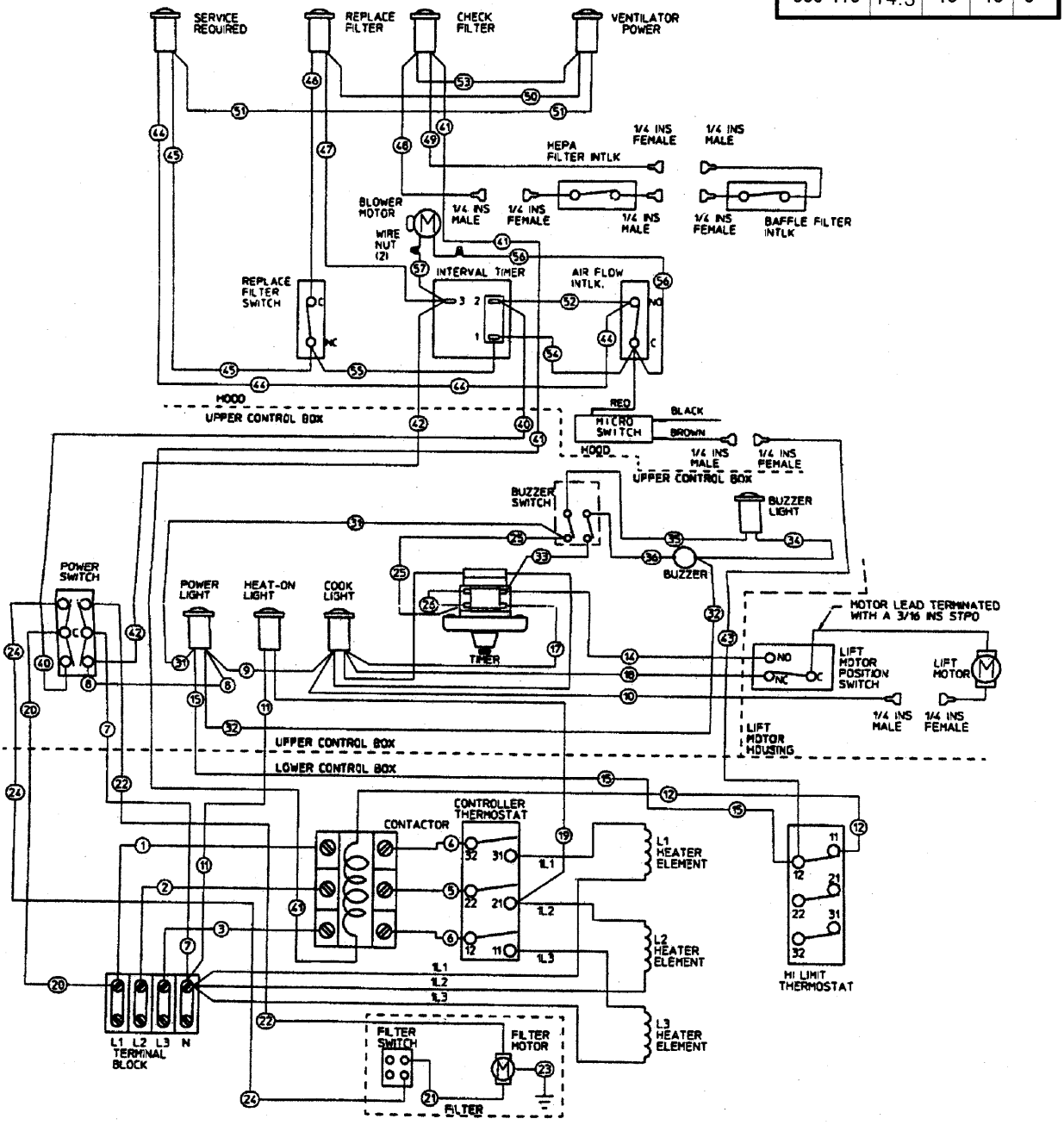
WIRING SCHEMATICS

VAE-30F 3Phase 208 or 240 V

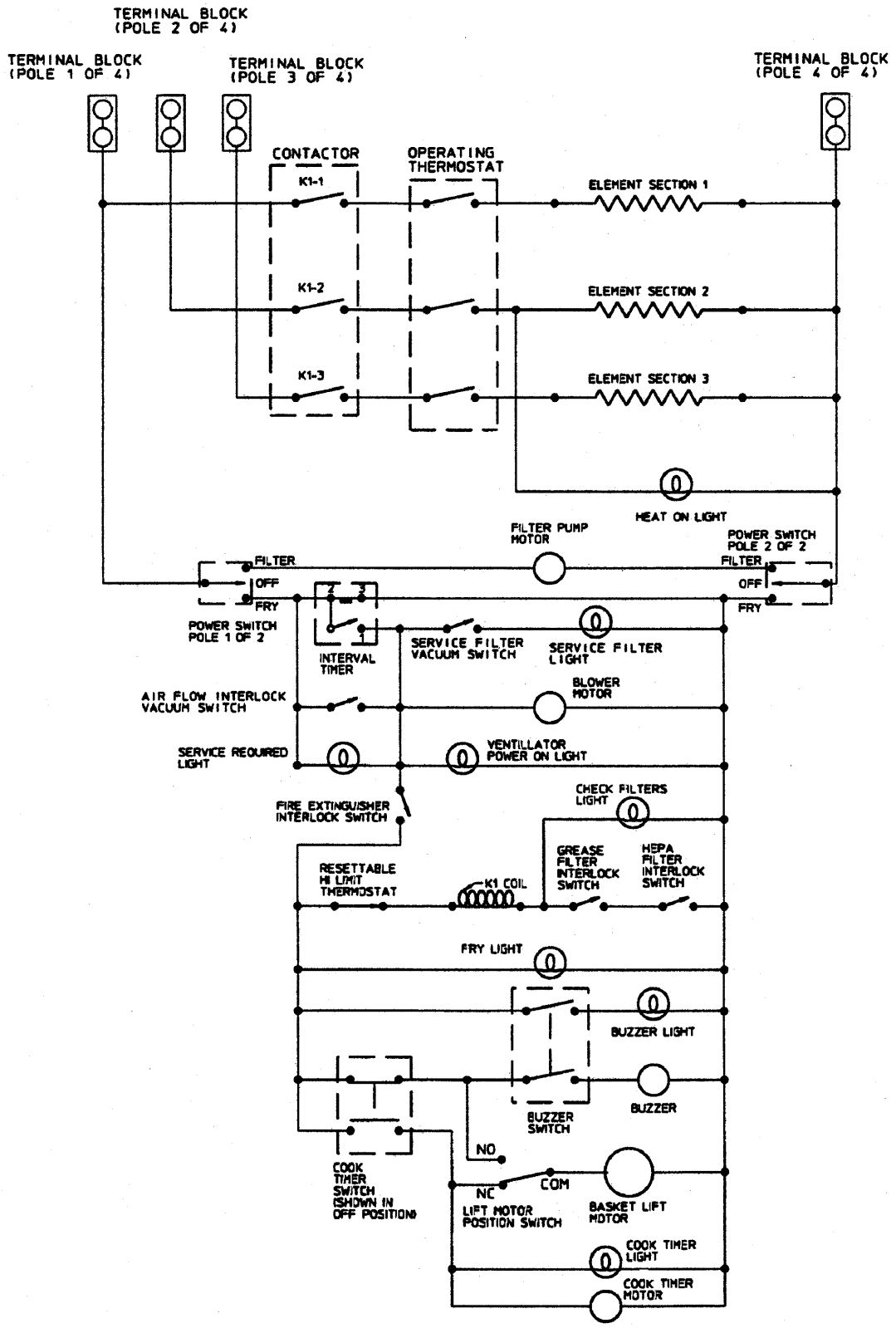


VAE-30F WIRING DIAGRAM
380 - 415 VAC 3∅ 3 WIRE + NEUTRAL

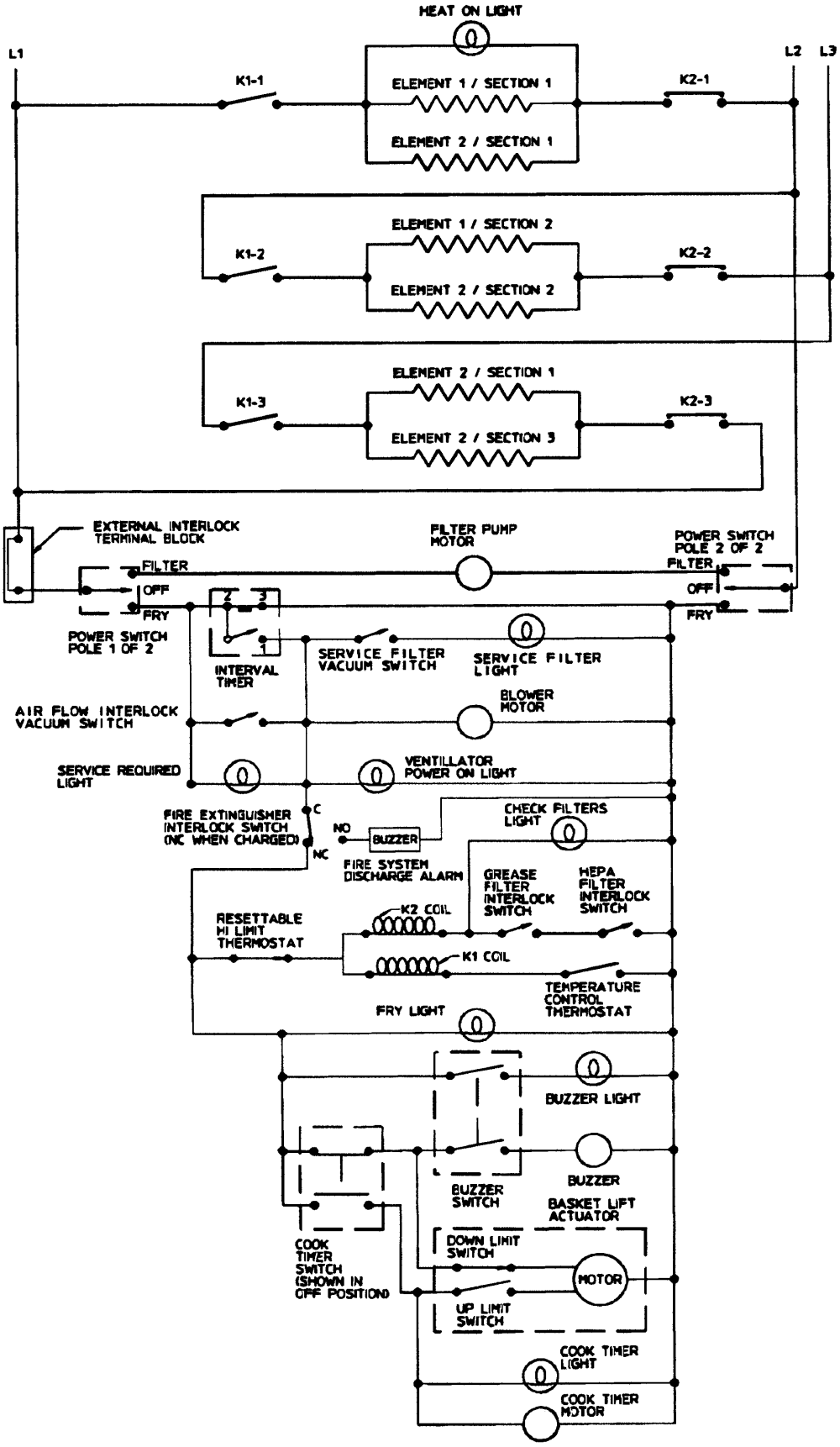
VOLTS 60 Hz	AMPS			
	L1	L2	L3	N
380-415	14.3	13	13	3



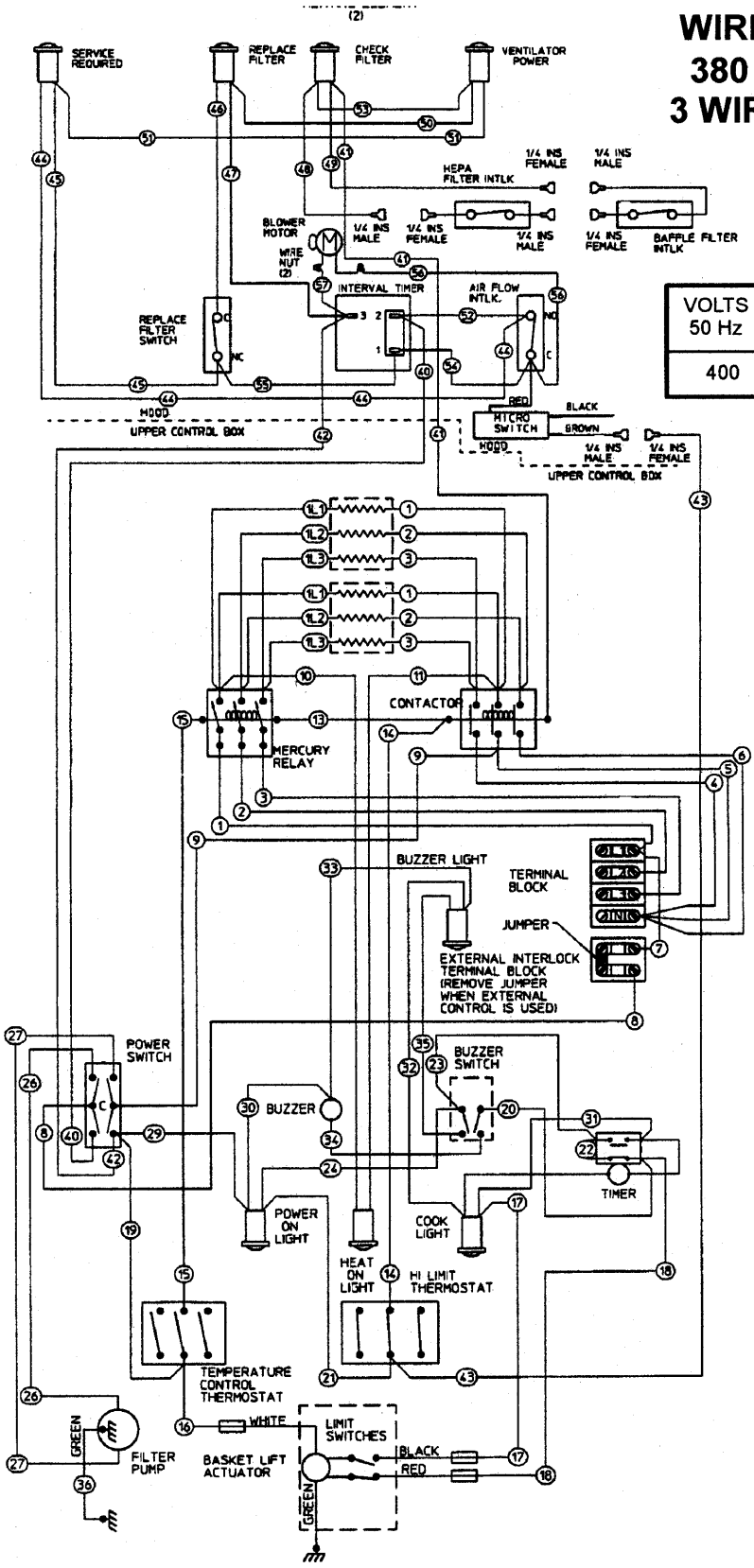
VAE-30F WIRING SCHEMATIC
380 - 415 VAC 3∅ 3 WIRE + NEUTRAL



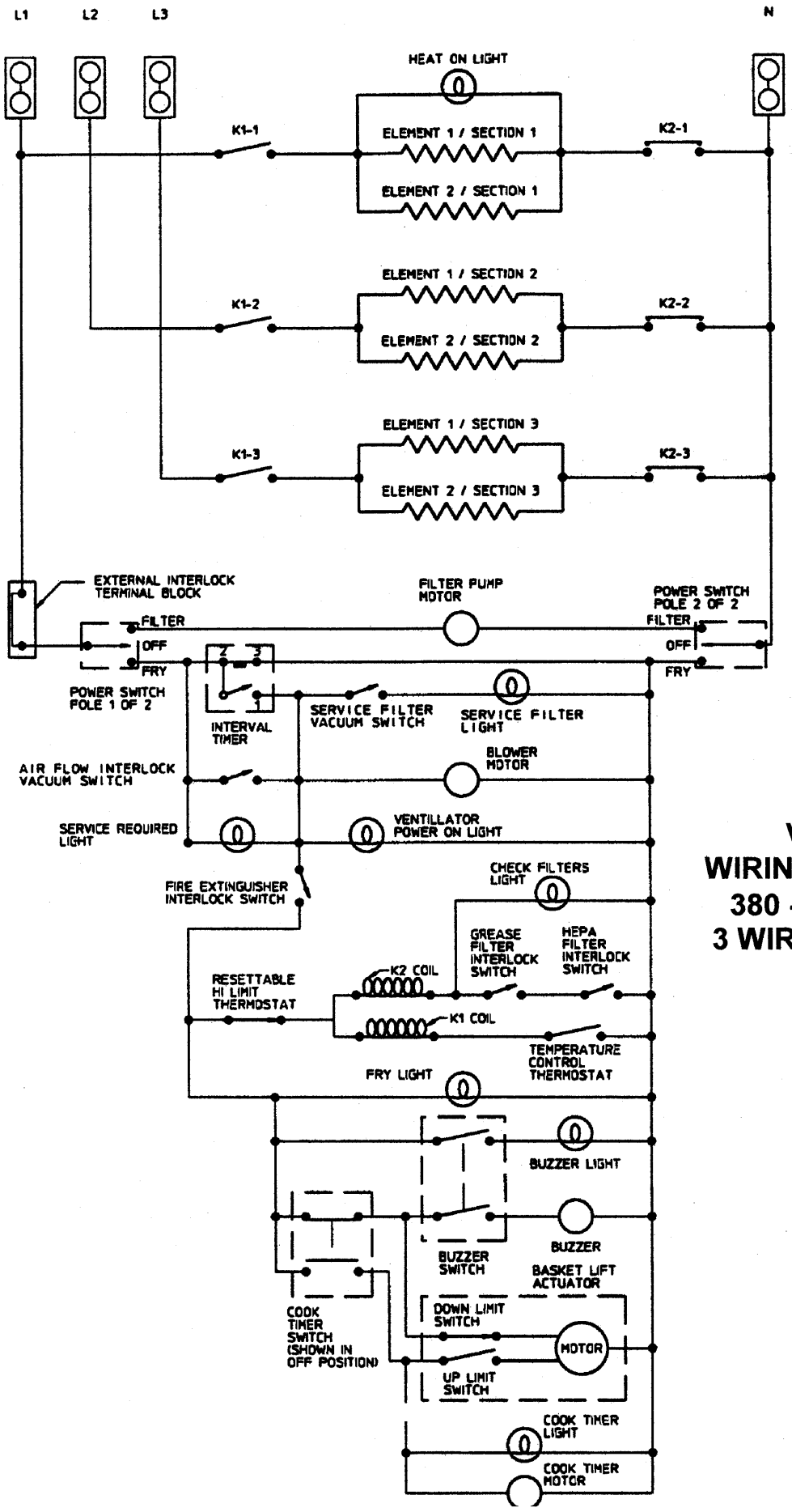
VAE-55F 3 Phase 208 or 240V



VAE-55F
WIRING DIAGRAM
380 - 415 VAC 3∅
3 WIRE + NEUTRAL

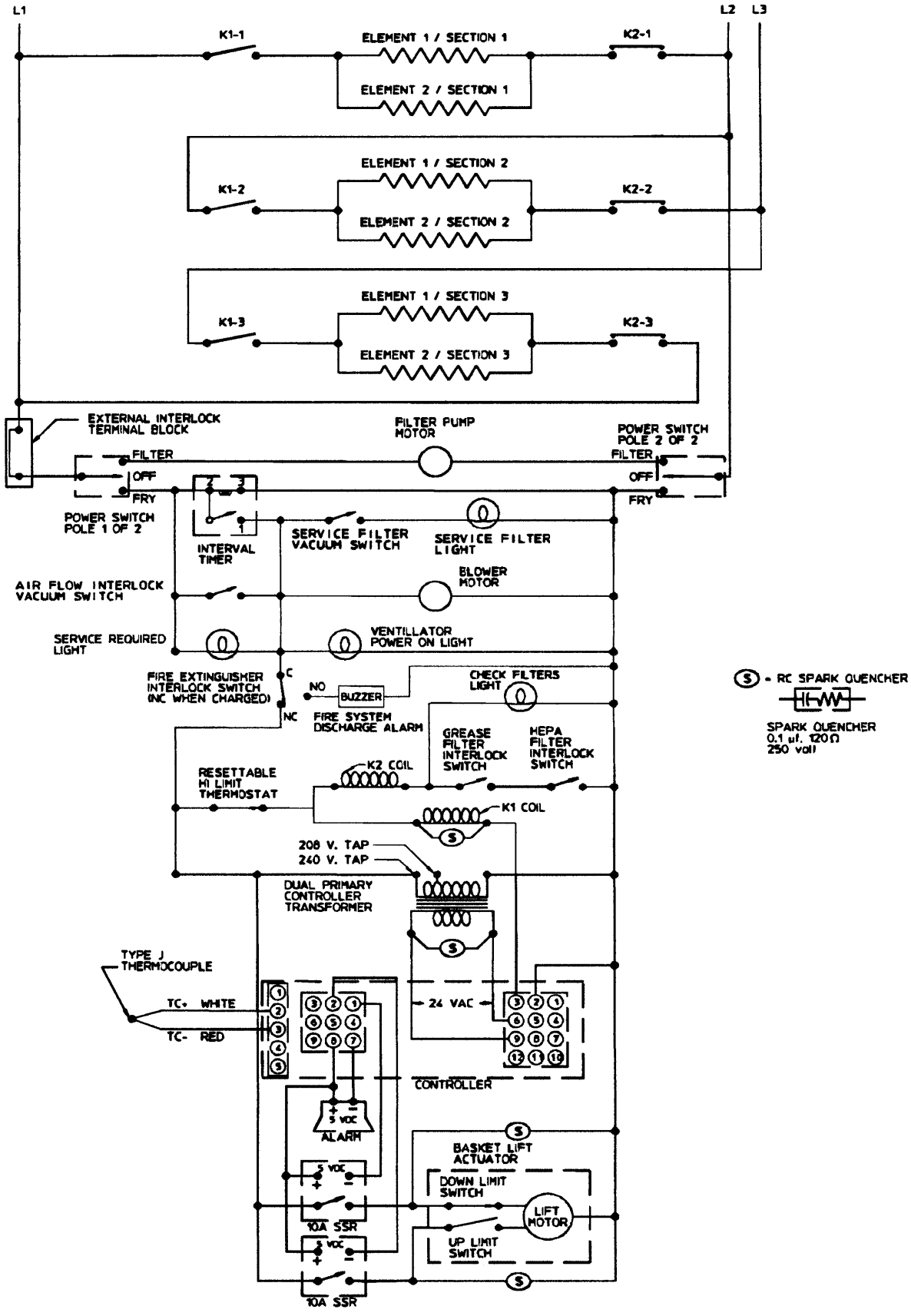


VOLTS 50 Hz	AMPS			
	L1	L2	L3	N
400	26	24	24	3

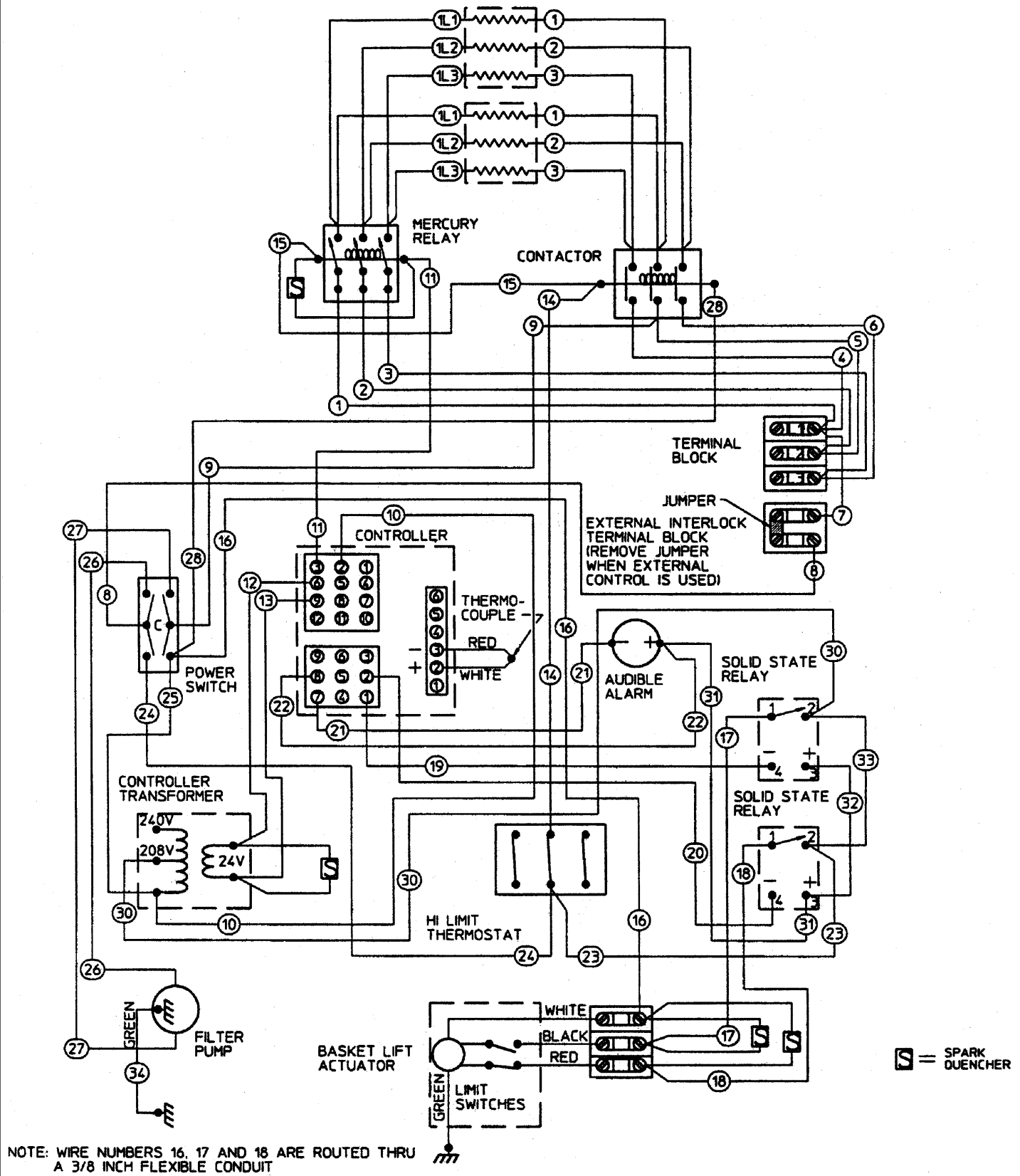


VAE-55F
WIRING SCHEMATIC
380 - 415 VAC 3∅
3 WIRE + NEUTRAL

VAE-55FS 3 Phase 208 or 240V



VAE-55FS
ELECTRICAL SCHEMATIC



NOTE: WIRE NUMBERS 16, 17 AND 18 ARE ROUTED THRU A 3/8 INCH FLEXIBLE CONDUIT

WIRE NUMBERS 26, 27, AND 34 ARE ROUTED THRU A 3/8 INCH FLEXIBLE CONDUIT

FRYER HOOD MAINTENANCE LOG

OPERATION	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*	*Date/Agent*
Clean Plenum Grease Baffle and Blower (max. interval - 3 months)													
Replace HEPA Air Filter & Charcoal Air Filter (as required)													
Inspect/Test Fire Suppression System (max. interval - 6 months) ☚													
Inspect/Test Filter Interlocks (max. interval: 6 months) ☚													
Replace Fusible Link in Flue Damper (max. interval: 12 months) ☚													
Replace Fusible Link in Hood Plenum (max. interval: 12 months) ☚													
Replace Fusible Link on Frypot (max. interval: 12 months) ☚													
Clean Discharge Nozzle in Plenum before Filters (max. interval: 12 months) ☚													
Clean Discharge Nozzle in Plenum after Filters (max. interval: 12 months) ☚													
Clean Manual Pull Station and any Remote Manual Station (max. interval: 12 months) ☚													

☚ *To be Performed by Qualified Service Personnel Only.*

ANSUL® ANSUL INCORPORATED
MARINETTE, WI 54143-2542

MATERIAL SAFETY DATA SHEET

ANSULEX – R-102
QUICK IDENTIFIER (In Plant Common Name)

Manufacturer's Name:	ANSUL INCORPORATED	Emergency Telephone No.:	CHEMTREC (800) 424-9300 or (703) 527-3887
Address:	One Stanton Street, Marinette, WI 54143-2542	Other Information Calls:	(715) 735-7411
Prepared By:	Safety and Health Department	Date Prepared:	May 1, 1997

SECTION 1 – IDENTITY

Common Name: (used on label) (Trade Name and Synonyms)	ANSULEX R-102	CAS No.:	N/A
Chemical Name:	N/A This is a Mixture	Chemical Family:	Mixture
Formula:	N/A		Potassium Carbonate 35 584-08-7

SECTION 2 – INGREDIENTS

PART A – HAZARDOUS INGREDIENTS

Principal Hazardous Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
Oral LD_{50} (rat)				1870 mg/kg

PART B – OTHER INGREDIENTS

Other Component(s) (chemical and common name(s)):	Wt. %	CAS No.	ACGIH TLV	Acute Toxicity Data
Proprietary Mixtures of: Potassium Acetate	18	127-08-2		Oral LD_{50} (rat) 3250 mg/kg
Phenopthalein	2 ppm	77-09-8		ip LD_{50} (rat) 500 mg/kg
Water				

SECTION 3 – PHYSICAL AND CHEMICAL CHARACTERISTICS (Fire and Explosion Data)

Boiling Point:	113 °C			Specific Gravity (H_2O = 1):	1.43	Vapor Pressure (mm Hg):	Not Determined
Percent Volatile by Volume (%):	Approx. 50	Vapor Density (Air = 1):	1.03	Evaporation Rate (= 1):	0.13		
Solubility in Water:	100%			Reactivity in Water:	Mild exothermic reaction		
Appearance and Odor:	Pink colored liquid, mild odor.						
Flash Point:	None to boiling	Flammable Limits in Air % by Volume:	N/A	Extinguisher Media:	N/A	Auto-Ignition Temperature:	N/A
Special Fire Fighting Procedures:	NONE – THIS IS AN EXTINGUISHING AGENT						
Unusual Fire and Explosion Hazards:	None						

SECTION 4 – PHYSICAL HAZARDS

Stability:	Unstable ☐ Stable ☒	Conditions to Avoid: N/A
Incompatibility (Materials to Avoid):	Reactive metals, electrically energized equipment, any material reactive with water.	
Hazardous Decomposition Products:	Not established, acrid fumes.	
Hazardous Polymerization:	May Occur ☐ Will Not Occur ☒	Conditions to Avoid: N/A

SECTION 5 – HEALTH HAZARDS

Threshold Limit Value:	None Established
Routes of Entry: Eye Contact:	Irritant. Prolonged contact can cause chemical burns.
Skin Contact:	Irritant. prolonged contact can cause chemical burns.
Inhalation:	Not an expected route of entry. Can be irritating to mucous membranes.
Ingestion:	Irritating to mucous membranes.
Signs and Symptoms: Acute Overexposure:	Due to alkaline nature, material irritates skin, eyes, and all mucous membranes. Prolonged contact may cause skin burns.
Chronic Overexposure:	None known.
Medical Conditions Generally Aggravated by Exposure:	None known.
Chemical Listed as Carcinogen or Potential:	National Toxicology Program: Yes ☐ No ☒ I.A.R.C. Monographs: Yes ☐ No ☒ OSHA: Yes ☐ No ☒

SECTION 6 – EMERGENCY AND FIRST AID PROCEDURES

Eye Contact:	Flush and irrigate with water for 15 minutes while holding eyelids open. If irritation persists, seek Medical attention.
Skin Contact:	Wash thoroughly with soap and water; if irritation persists, seek Medical attention.
Inhalation:	Fresh air if symptoms occur. Seek Medical attention if irritation persists.
Ingestion:	Dilute by drinking large quantities of water.

SECTION 7 – SPECIAL PROTECTION INFORMATION

Respiratory Protection (Specify Type):	N/A		
Ventilation:	Local Exhaust: N/A	Mechanical (General):	N/A
Protective Gloves:	Rubber gloves for spill/leak.	Eye Protection:	Chemical goggles recommended during spill/leak procedures.
Other Protective Clothing or Equipment:	Eye wash and safety showers are good safety practice.		

SECTION 8 – SPECIAL PRECAUTIONS AND SPILL/LEAK PROCEDURES

Precautions to be Taken in Handling and Storage:	Store in original container. Keep tightly closed. Keep separate from acid.
Other Precautions:	See incompatibility information in Section 4.
Steps to be Taken in Case Material is Released or Spilled:	Stop leaks. Contain Spill. Remove as much as possible. Place in closed container for proper disposal. Wash spill area with large amounts of water to remove traces and neutralize.
Waste Disposal Methods:	Dispose of in compliance with local, state, and federal regulations.

HAZARDOUS MATERIAL IDENTIFICATION SYSTEM RATINGS

HAZARD INDEX:
4 Severe Hazard
3 Serious Hazard
2 Moderate Hazard
1 Slight Hazard
0 Minimal Hazard

1 HEALTH

0 FLAMMABILITY

0 REACTIVITY

N/A = Not Applicable NDA = No Data Available

ANSUL and ANSULEX are registered trademarks.

TRANSPORTATION DAMAGE AND CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, nor accept deductions in payment for such claims.

ALTO-SHAAM, INC.

ALTO-SHAAM FRYER Original Equipment Limited Warranty

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours not subject to overtime, holiday rates, or any additional fees.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

This warranty does not apply to:

1. Safety thermostat, circuit breaker and overload protector reset or fuse replacement unless specifically warranted.
2. Any and all malfunction due to operation at voltages other than specified on the equipment. Conversion to correct voltage and phase are the responsibility of the purchaser.
3. Any and all problems due to electrical connections not in accordance with electrical code requirements and the wiring diagrams supplied with the equipment.
4. Calibration of heat controls on original components after the first sixty (60) days.
5. Replacement of items subject to normal wear. Such items include but are not limited to knobs, light bulbs, baskets, grids, mechanical timers, thermocouples, fuses and indicating lights.
6. Normal maintenance functions including lubrication, adjustments of air-flow, thermostats, door mechanisms, microswitches, burners and pilot burners.
7. Installation labor, inspection, and start-up are not considered warranty items.
8. Charges incurred by delays or operational restrictions which hinder the ability of a service technician to perform service are not covered by warranty.
9. Equipment damage caused by accident, shipping, improper installation or alteration.
10. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including equipment subjected to harsh or inappropriate chemicals, poor water quality or equipment with missing or altered serial numbers.
11. Any losses or damages resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
12. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts or addition of any parts.

Alto-Shaam factory authorized replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. Replacement parts warranty is limited to the defective part only. The use of parts other than factory authorized Alto-Shaam replacement parts completely voids warranty coverage.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

RECORD THE MODEL AND SERIAL NUMBER OF THE FRYER FOR EASY REFERENCE. ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THE FRYER.

Model Number: _____ Date Installed: _____

Voltage: _____ Purchased From: _____

Serial Number: _____ _____

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800
800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 • 800.329.8744 U.S.A./CANADA
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